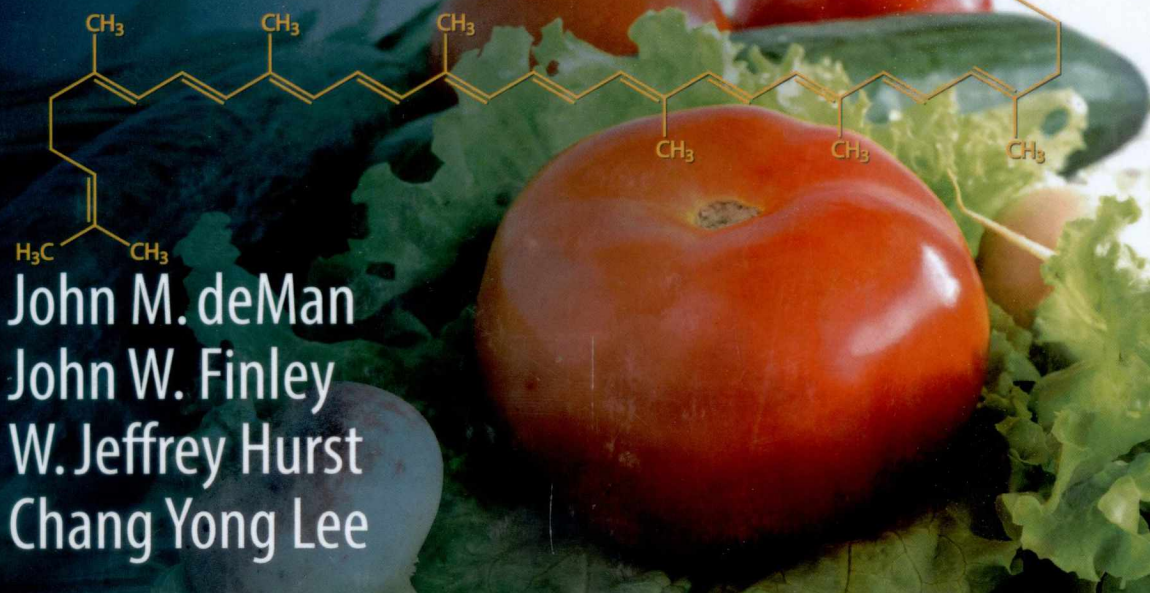


Food Science Text Series



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Principles of Food Chemistry

Fourth Edition

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